

# Installation GUIDE

Professional Freestanding Open Burner Gas Ranges

VGIC5302  
VGIC5362

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Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol. This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word “DANGER,” “WARNING” or “CAUTION.” These words mean:

<b>⚠ DANGER</b>
Hazards or unsafe practices which <b>WILL</b> result in death or severe personal injury.
<b>⚠ WARNING</b>
Hazards or unsafe practices which <b>COULD</b> result in death or severe personal injury.
<b>⚠ CAUTION</b>
Hazards or unsafe practices which <b>COULD</b> result in minor personal injury.
All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

<b>⚠ WARNING</b>
If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.
WHAT TO DO IF YOU SMELL GAS:
• DO NOT try to light any appliance.
• DO NOT touch any electrical switch.
• DO NOT use any phone in your building.
• Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
• If you cannot reach your gas supplier, call the fire department.
Installation and service must be performed by a qualified installer, service agency or the gas supplier.

# Important - Read and Follow!

Before beginning, please read these instructions completely and carefully.

- DO NOT remove permanently affixed labels, warnings, or plates from product. This may void the warranty.
- All local and national codes and ordinances must be observed. Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code ANSI Z223.1 NFPA54.
- The installer must leave these instructions with the consumer who should retain for local inspector's use and for future reference.

**In Canada:** Installation must be in accordance with the current CAN/CGA B149.1 & 2 Gas Installation codes and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

**In Massachusetts:** All gas products must be installed by a "Massachusetts" licensed plumber or gasfitter. A "T" type handle manual valve must be installed in the gas supply line to the appliance.

An air curtain or other overhead range hood which operates by blowing a downward airflow onto the range, shall not be used with a gas range

**A GFI shall be used if required by NFPA-70 (National Electric Code), federal/state/local laws, or local ordinances.**

- The required use of a GFI is normally related to the location of a receptacle with respect to any significant sources of water or moisture.
- Viking Range, LLC will NOT warranty any problems resulting from GFI outlets which are not installed properly or do not meet the requirements below.

**If the use of a GFI is required, it should be:**

- Of the receptacle type (breaker type or portable type NOT recommended)
- Used with permanent wiring only (temporary or portable wiring NOT recommended)
- On a dedicated circuit (no other receptacles, switches or loads in the circuit)
- Connected to a standard breaker of appropriate size (GFI breaker of the same size NOT recommended)
- Rated for Class A (5 mA +/- 1 mA trip current) as per UL 943 standard
- In good condition and free from any loose-fitting gaskets (if applicable in outdoor situations)
- Protected from moisture (water, steam, high humidity) as much as reasonably possible

## ⚠ WARNING



### ELECTRICAL SHOCK HAZARD

To avoid risk of electrical shock, personal injury or death; verify your appliance has been properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC). ANSI/NFPA 70-latest edition

## ⚠ WARNING

To prevent possible damage to cabinets and cabinet finishes, use only materials and finishes that will not discolor or delaminate and will withstand temperatures up to 194°F (90°C). Heat resistant adhesive must be used if the product is to be installed in laminated cabinetry. Check with your builder or cabinet supplier to make sure that the materials meet these requirements.

## ⚠ WARNING



### GAS LEAK HAZARD

To avoid risk of personal injury or death; leak testing of the appliance must be conducted according to the manufacturer's instructions. Before placing appliance in operation, always check for gas leaks with soapy water solution.

- DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS

## ⚠ WARNING



### MOVING HAZARD

To avoid risk of severe personal injury; this appliance requires two or more personnel while handling and moving. Possible use of appliance moving devices is recommended.

## ⚠ WARNING



### TIPPING HAZARD

To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip bracket(s). To make sure the bracket has been installed properly, look behind the range with a flashlight to verify proper installation engaged in the rear top left corner of the range.

- THIS RANGE CAN TIP
- INJURIES TO PERSONS CAN RESULT
- INSTALL ANTI-TIP DEVICE PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

## ⚠ DANGER



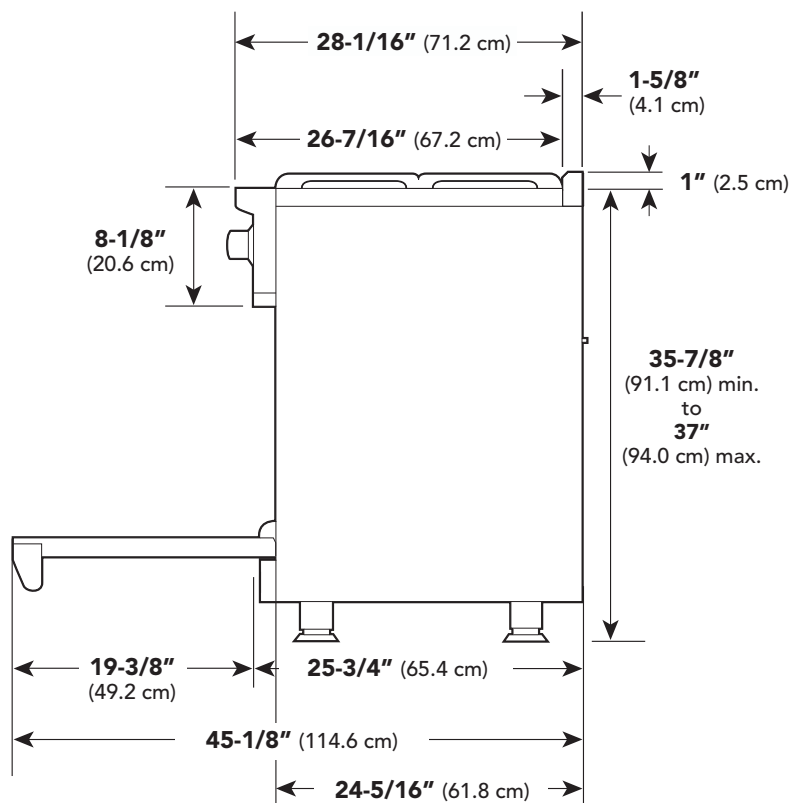
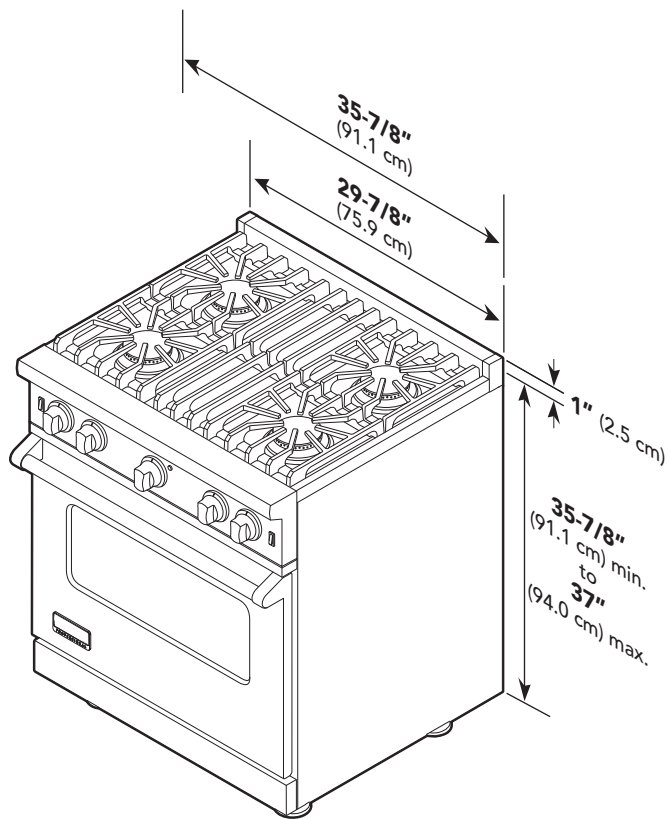
### CHEMICAL HAZARD

To avoid risk of property damage and/or personal injury or death; this appliance is not too be used as a heating source.

Benzene is a chemical which is part of the gas supply to this cooking product, which is consumed in the flames during combustion. Exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde and soot are by-products of incomplete combustion.

# Dimensions

## 30" AND 36" W. RANGES



NOTE: Unit shown with standard island trim

## Specifications

Description	30" W. (76 cm) Wide	36" W. (91 cm) Wide
Overall width	29-7/8" (75.9 cm)	35-7/8" (91.1)
Overall height from bottom To top of side panel Leg adjustment	35-7/8" (91.1 cm) min to 37" (94.0 cm) max 1-1/8" (2.9 cm)	
Overall depth from rear To end of side panel To front of door To end of landing ledge To end of door handle	24-5/16" (61.8 cm) 25-3/4" (65.4 cm) 28-1/16" (71.2 cm) 28-11/16" (72.9 cm) *Add 3/4" (1.9 mc) to overall depth for ranges with backguards installed against a combustible wall.	
Additions to Base Height	To top of island trim: add 1" (2.5 cm) To top of backguard - add 8" (20.3 cm) To top of high shelf - add 23-1/2" (59.7 cm)	
Gas requirements	Shipped Natural Gas, accepts standard residential 1/2" (1.3 cm) ID gas service line. Natural 5.0"W.C.P./ Liquid Propane L/P 10.0"W.C.P. Unit is field convertible.	
Electrical requirements	120VAC/60 Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to unit	
Maximum amp usage	45 amps	4.5 amps
Surface Burners Natural/LP	15,000 BTU (4.4 kW)/14,000 BTU (4.1 kW)	
Broil Burner Natural/LP	18,000 BTU (5.3 kW)/16,000 BTU (4.7 kW)	
Oven Burner Natural/LP	30,000 BTU (8.8 kW) Nat./LP	
Oven interior width	23" (58.4 cm)	29" (73.7 cm)
Oven interior height	16-1/8" (40.9 cm)	
Oven interior depth	Overall - 18-3/4" (47.6 cm)	
Oven volume Overall AHAM	4.0 cu. ft. 3.7 cu. ft.	5.1 cu. ft. 4.6 cu. ft.
Approximate shipping weight	410 lbs. (184.5 kg)	500 lbs. (225 kg)

## Clearance Dimensions (proximity to cabinets)

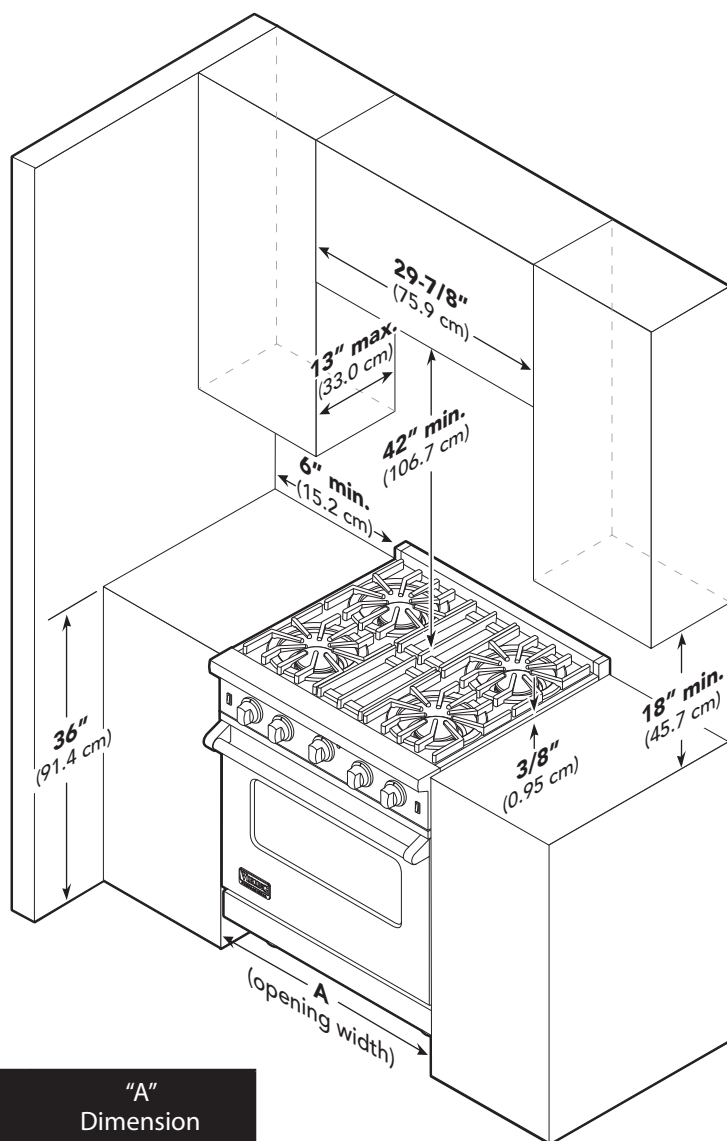
•This range may be installed directly adjacent to existing 36" (91.4 cm) high base cabinets.

**IMPORTANT:** The side trim **MUST** be 3/8" (.95 cm) above the adjacent base cabinet countertop. This can be accomplished by raising the unit using the adjustment spindles on the legs.

•The range **CANNOT** be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4 cm) high. There must be a minimum of 6" (15.2 cm) side clearance from the range to such combustible surfaces above the 36" (91.4 cm) counter height.

•Within the 6" (15.2 cm) side clearance to combustible vertical surfaces above 36" (91.4 cm), the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this 6" (15.2 cm) side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high countertop.

•Wall cabinets above the range must be a minimum of 42" (106.7 cm) above the range cooking surface for the full width of the range. This minimum height requirement does not apply if a range hood is installed over the cooking surface.



Range Width	"A" Dimension
30"	30" (76.2 cm)
36"	36" (91.4 cm)

### ⚠ CAUTION



#### BURN HAZARD

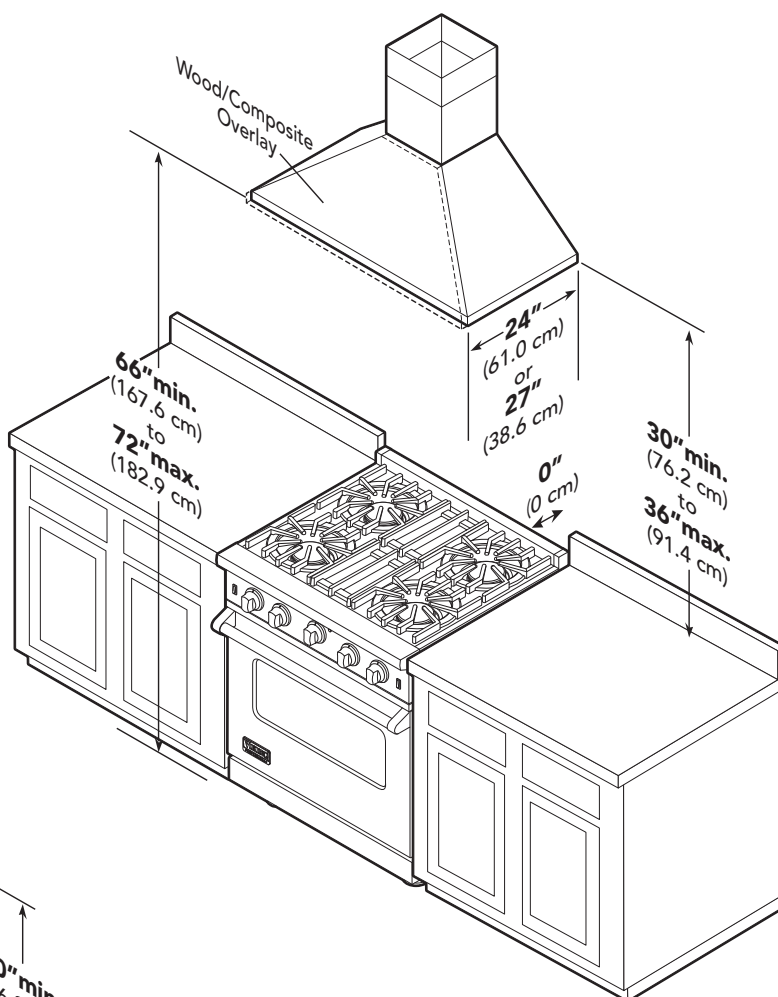
To avoid risk of personal injury; the use of cabinets for storage above the appliance may result in a potential burn hazard. Combustible items may ignite, metallic items may become hot and cause burns. If a cabinet storage is to be provided the risk can be reduced by installing a rangehood that projects horizontally a minimum 5" (12.7 cm) beyond the bottom of cabinets.

**Note:** Minimum clearance for back wall is 0" with backguard or high-shelf.

**Note:** If a range hood is installed, wall cabinets above the range have a different minimum clearance height.

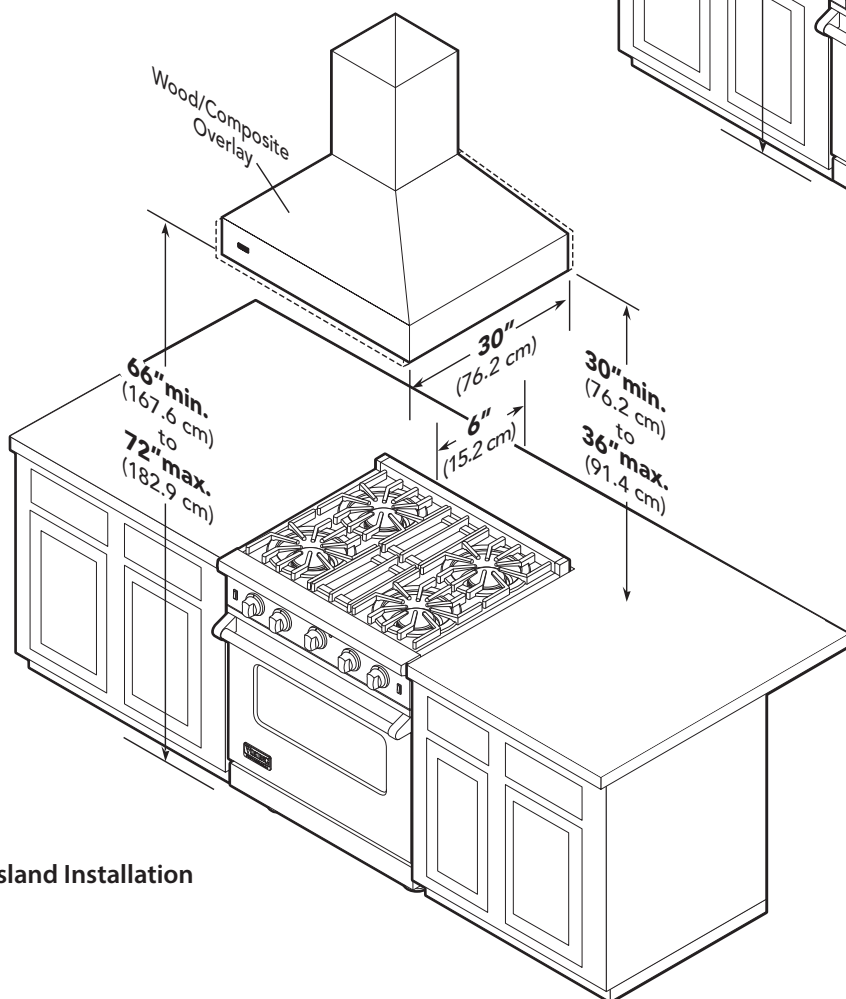
## Clearance Dimensions (wood/composite overlay)

Wall Installation



**Note:** Minimum clearance for back wall is 0" with backguard or high-shelf. See Standoff Bracket Removal section to allow 0" clearance.

Island Installation



**Important:** This range comes standard with an Island Trim. There must be a minimum of 6" (15.2 cm) clearance from rear of range to a **combustible** wall. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances to non-combustible materials must be approved by the authority having jurisdiction.

# Electrical / Gas Requirements

## Electrical Requirements

Check your national and local codes regarding this unit. This range requires 120VAC/60 Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to unit. See "Electrical Connection" section for grounding instructions. Must be fused separately from any other circuit.

## Gas Connection

The gas supply (service) line must be the same size or greater than the inlet line of the appliance. This range uses a 1/2" (1.3 cm) ID NPT (Sch40) inlet. Sealant on all pipe joints must be resistive to LP gas.

The range is designed specifically for natural gas or liquid propane (LP) gas. Before beginning installation verify that the model is compatible with the intended gas supply.

## Manual shut-off valve:

This installer-supplied valve must be installed in the gas service line before the appliance in the gas stream and in a location where it can be reached quickly in the event of an emergency. Any opening behind the range shall be sealed. In Massachusetts: A "T" handle type manual valve must be installed in the gas supply line to the appliance. IMPORTANT: Any conversion required must be performed by your dealer or a qualified licensed plumber or gas service company. Please provide the service person with this manual before work begins.

## Pressure Regulator:

- All heavy-duty, commercial type cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand. External regulators are not required on this range since a regulator is built into each unit at the factory. Under no condition bypass this built-in regulator.

- Manifold pressure should be checked with a manometer, natural gas requires 5.0" W.C.P. and LP gas requires 10.0" W.C.P. Incoming line pressure upstream from the regulator must be 1" W.C.P. higher than the manifold pressure in order to check the regulator. The regulator used on this range can withstand a maximum input pressure of 1/2" PSI (14.0" W.C.P.). If the line pressure is in excess of that amount, a step down regulator will be required.

- The appliance must be disconnected from the gas supply piping system during any pressure testing of that system.

## Flexible Connections:

If the unit is to be installed with flexible couplings and/or quick-disconnect fittings, the installer must use a heavy-duty AGA design-certified flexible connector of at least 1/2" (1.3 cm) ID NPT (with suitable strain reliefs) in compliance with ANSI Z21.41 and Z21.69.

**In Canada:** CAN 1-6, 10-88 metal connectors for gas appliances and CAN 1-6.9 M79 quick disconnect devices for use with gas fuel.

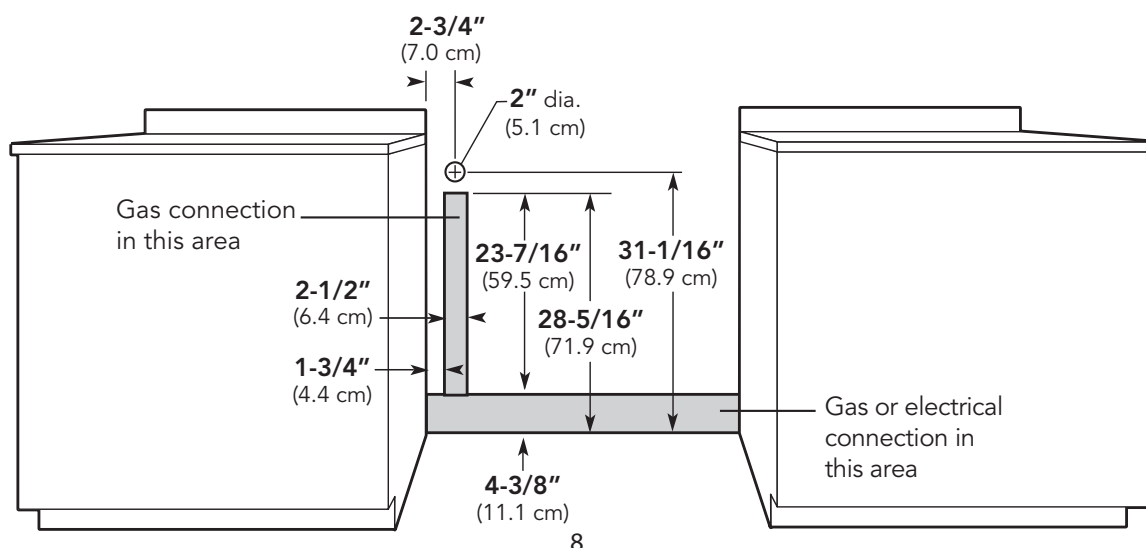
**In Massachusetts:** This appliance must be installed with a 36" (3-foot) long flexible gas connector.

## ⚠ WARNING



### ELECTRICAL SHOCK HAZARD

To avoid the risk of electrical shock, personal injury or death; verify electrical power is turned off at the breaker box and gas supply is turned off until the range is installed and ready to operate, installation by an authorized installer only.





## General Information

**READ AND FOLLOW ALL WARNING AND CAUTION INFORMATION WHEN INSTALLING THIS APPLIANCE.**

- All openings in the wall behind the appliance and in the floor under the appliance must be sealed.
- Do not obstruct the flow of combustion and ventilation air.

### **⚠ CAUTION**

Avoid any damage to oven vents. The vents need to be unobstructed and open to provide proper airflow for optimal oven performance.

### **⚠ CAUTION**

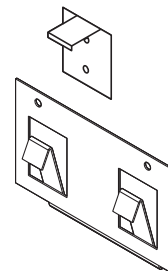
The cooling fan should be operating when the unit is in operation. If you notice the cooling fan is not operating or you observe unusual or excessive noise coming from the cooling fan, contact an authorized service center before continuing operation. Failure to do so can result in damage to the oven or surrounding cabinets.

### **Moving, Handling, and Unpacking**

Remove and discard all packing materials, including cardboard and tape on the outside and inside of the range.

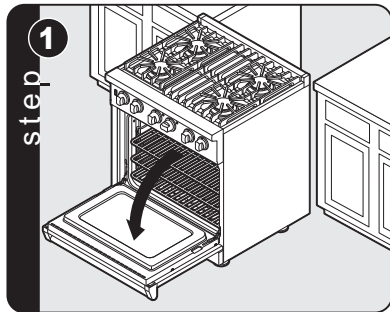
Remove the burner grates and styrofoam off the top cooking surface. Be sure to remove the burner caps packaged in styrofoam below the burner grates.

Do not discard the anti-tip metal brackets supplied with the range. This is the anti-tip device and must be installed with the unit. Refer to "Anti-tip Device Installation" section.

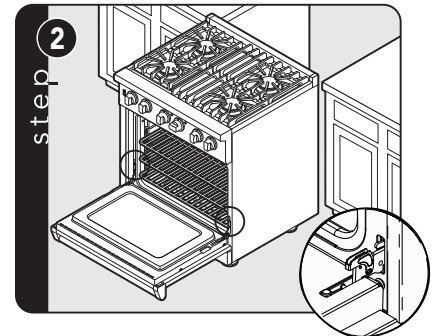


Some stainless steel parts may have a plastic protective wrap which must be peeled off. The interior should be washed thoroughly with hot, soapy water to remove film residues and any dust or debris before being used, then rinsed and wiped dry. Solutions stronger than soap and water are rarely needed.

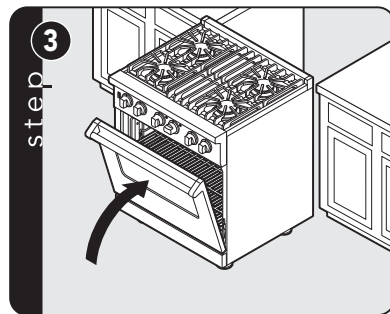
## Door Removal



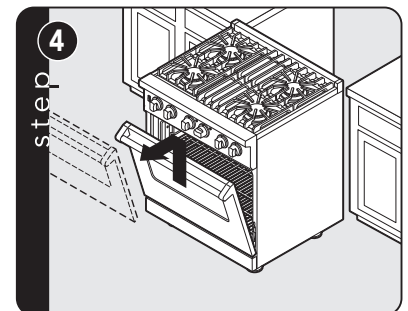
Open door completely.



Fold latches backward until locked in place.

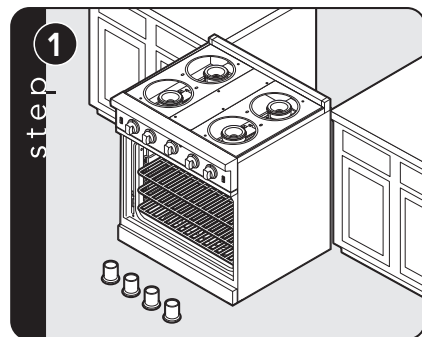


Slowly close until latches stop door.

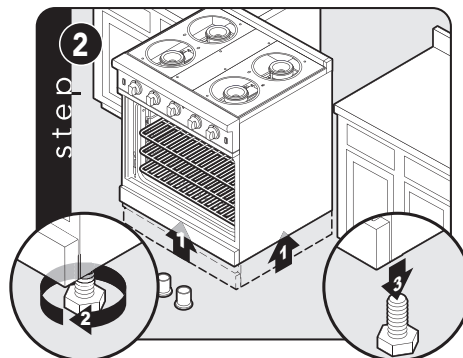


Lift door up and out.

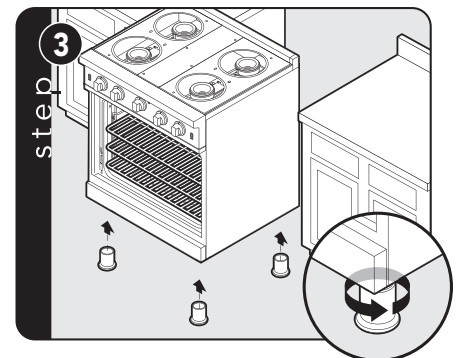
## Leg Installation



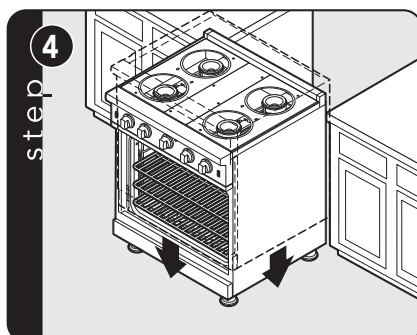
Legs are packed in styrofoam top pack. **Note:** Legs should be installed near to where appliance is to be used, as they are not secure for long transit.



**Note:** It is strongly recommended that a pallet or lift jack be used rather than tilting. Raise unit about a foot. Unscrew temporary legs from couplings.

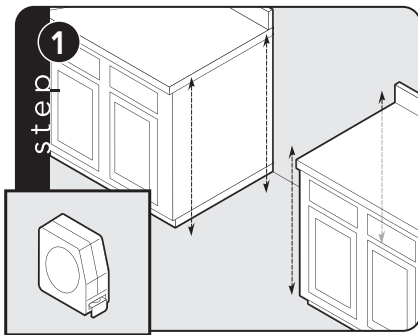


Screw legs into couplings on all four corners.

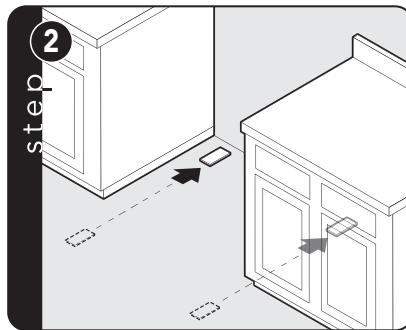


Lower range gently to keep any undue strain from legs and internal mounting hardware.

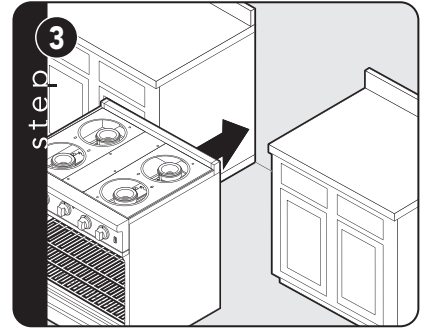
## Leveling / Adjustments / Alignments



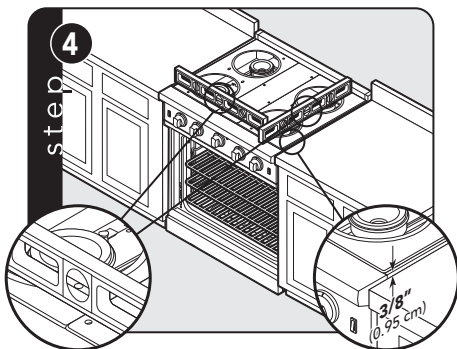
Measure the four corners in cutout area to verify if flooring is level.



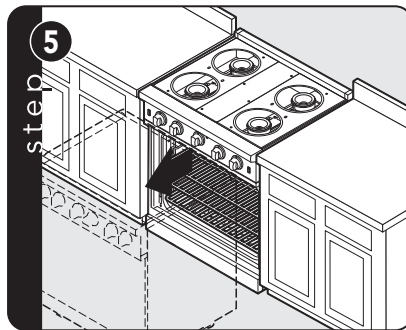
For uneven or sloped floors, level unit with metal shims only, as the adjustment required may exceed the thread available in the leg.



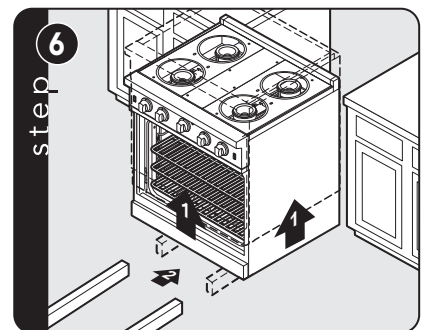
Move unit into opening.



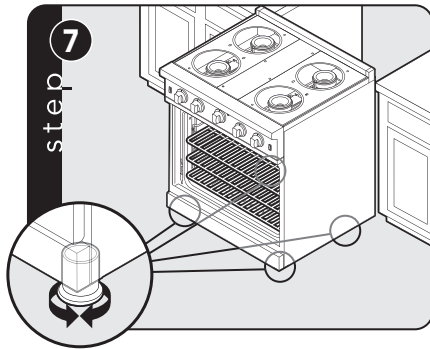
Check that unit is level side to side and front to back. Side trim of the high corner must be  $\frac{3}{8}$ " (0.95 cm) above countertop.



If leveling is required, move unit out of opening.



Lift unit and prop on wood blocks.



Set the high corner of range so that the top of side trim is  $\frac{3}{8}$ " (0.95 cm) above countertop. Level range to high corner.

# Natural to LP Conversion

This product is manufactured and adjusted for operation with natural gas as shipped from the factory. To operate with LP/propane gas, the following adjustments must be made. Once the conversion is completed, the conversion label must be placed next to the rating label located on the interior left side of the burner box. Conversion label and orifices are located in the literature packed envelope

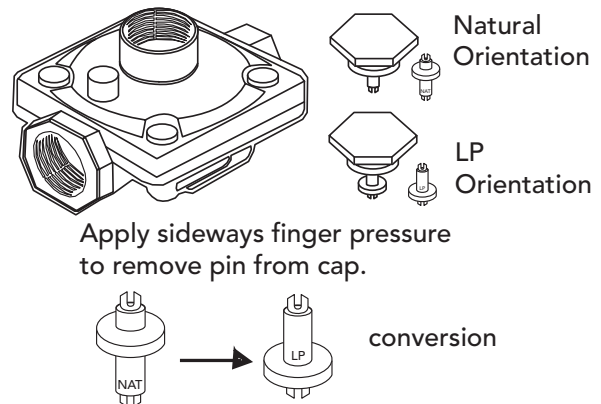
## Regulator Conversion

A pressure regulator is located in the left rear corner of the burner box. To gain access, remove the two left grates, burner bowls, and left grate support.

- Remove hex nut from top of regulator.
- Unsnap plastic plunger from hex nut.
- Reverse plunger and reinstall onto hex nut by pressing firmly.

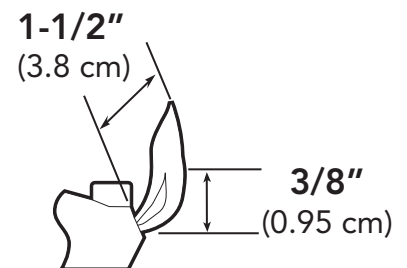
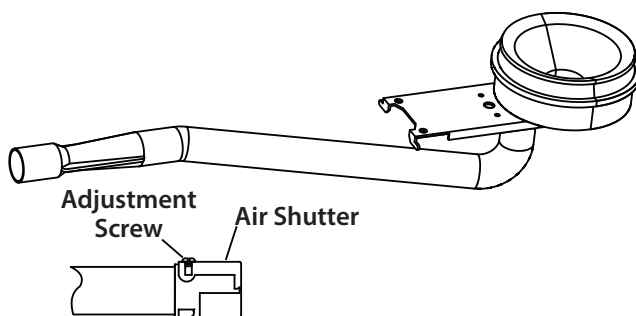
**NOTE:** Plunger is marked "NAT" or "LP".  
Converted fuel type will be shown on the lower portion of plunger.

- Reinstall hex nut onto regulator in configuration desired.



## Surface Burner Conversion

- Remove all grates, burner bowls, and grate supports.
- Remove screws securing open surface burner to burner box and remove open surface burner. **NOTE:** Igniter wire must be disconnected to remove burner.
- Use a 1/2" (1.3 cm) deep socket to turn the orifice hoods clockwise until they become snug against the internal LP/propane pin orifice.
- Reconnect igniter wire and reinstall burner.
- With a proper flame height, adjust the air shutter to obtain a blue flame with no yellow tipping that sits on the burner at the burner ports.
  - a) Open the air shutter gap to eliminate yellow tipping
  - b) Close the air shutter gap to prevent a noisy flame that lifts off the burner



- Repeat steps until all surface burners have been converted.
- Reinstall all grates, grate supports and burner bowls.

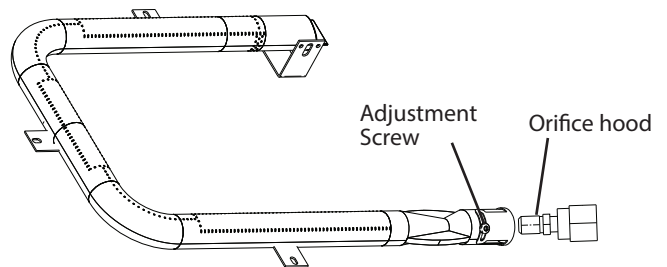
# Natural to LP Conversion

## Oven Burner Conversion

- Remove oven racks and gasket retainer.
- Remove oven bottom and flame spreader.
- Remove screws securing bake igniter to bake burner.
- Remove screws securing bake burner to the oven burner box.
- Loosen air shutter screw and adjust opening on burner to 3/8" (0.9 cm) and tighten air shutter screw.
- Remove orifice hood by turning counterclockwise and replace with #51 orifice hood in literature envelope.

**IMPORTANT:** The orifice tip must be located 3/16" (0.5 cm) inside the burner for proper gas mixture and combustion. The depth of the orifice can be adjusted by turning the orifice counterclockwise (more depth) or clockwise (less depth).

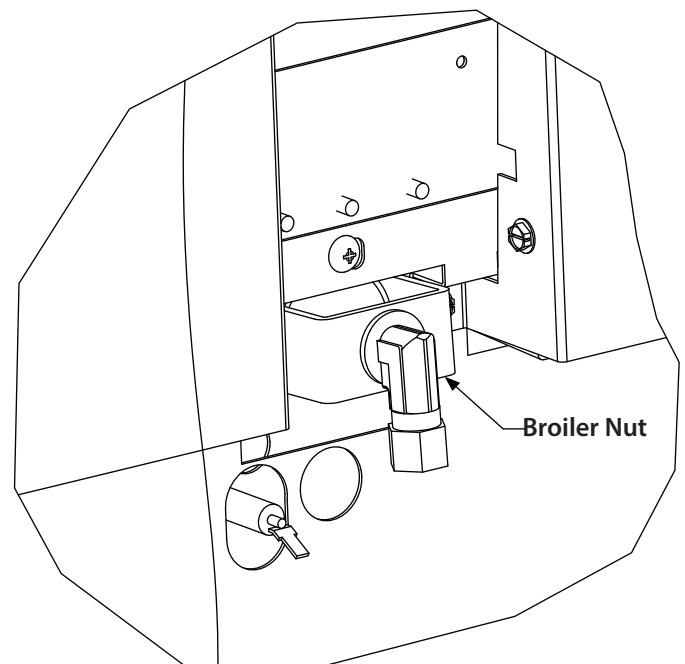
- Reverse steps as needed to reassemble.



## Broiler Conversion

**IMPORTANT:** The broiler orifice must be changed from rear of range before unit is installed.

- Remove nut securing 90° fitting and broiler tubing to the rear of the range.
- Remove orifice spud from 90° fitting and replace with #1.15 mm orifice spud in literature envelope.
- Reverse steps as needed to reassemble.

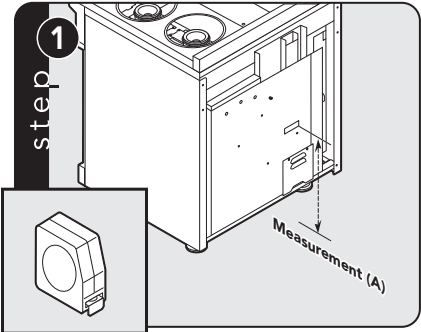


# Anti-tip Device Installation - Wall Mount

**WARNING**

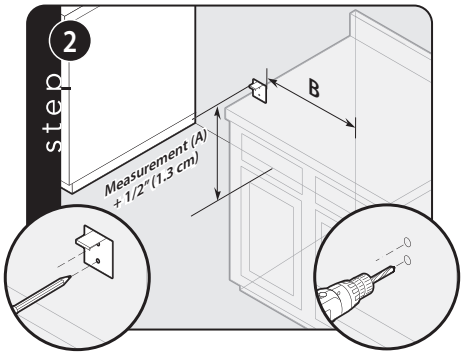


**TIPPING HAZARD**  
To reduce the risk of property damage or personal injury; install anti-tipping at least one device provided in accordance with the installation instructions in this document. Device must be engaged properly to prevent product from tipping over.

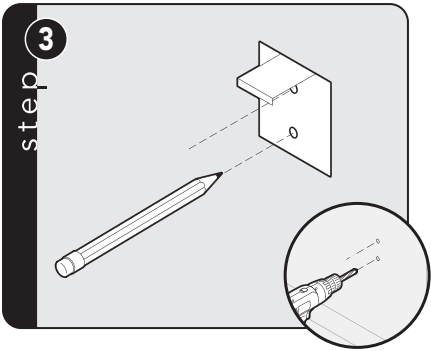


Measure from floor to bottom of the anti-tip opening located on the back of range. This will be measurement (A).

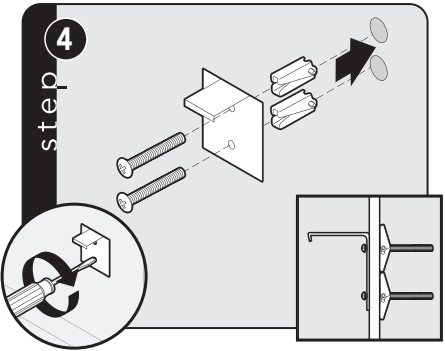
B	
30"	20-3/4" (52.7 cm)
36"	22-3/4" (57.8 cm)



Locate anti-tip bracket on rear wall with the top left corner at measurement (A) plus 1/2" (1.3 cm) from the floor and (B - see chart) from where the right side of range (facing range) is to be located.

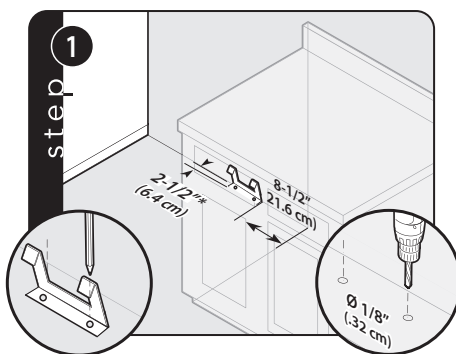


Mark and drill holes where bracket will be located.

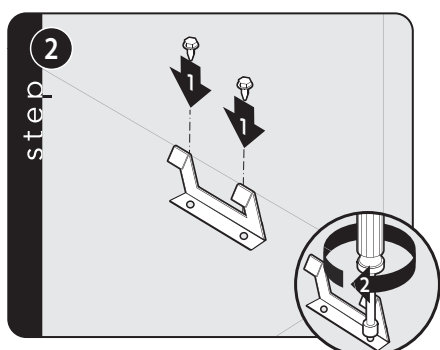


Attach bracket with mounting hardware provided.

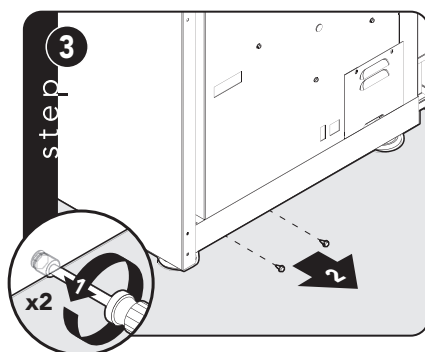
## Anti-tip Device Installation - Floor Mount



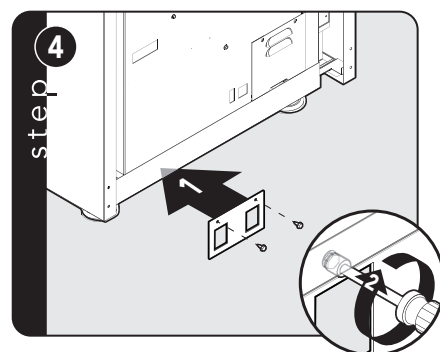
Locate anti-tip bracket hook on the floor 8-1/2" (21.6 cm) from side cabinet and 2-1/2" (6.4 cm) from rear wall when using an island trim or high shelf. \*If using an 8" (20.3 cm) backguard with spacers, add 3/4" (1.9 cm) to the 2-1/2" (6.4 cm) for a total of 3-1/4" (8.3 cm). Mark and drill 1/8" (.32 cm) holes where bracket will be located.



Mount anti-tip bracket hook to floor using screws provided.



Remove two screws from back of range.



Attach bracket to back of range using two screws.

## Connecting Gas & Electric

### ⚠ WARNING

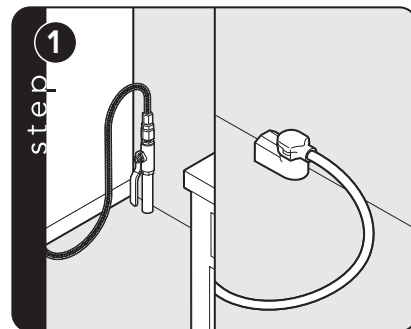


#### GAS LEAK HAZARD

To avoid risk of personal injury or death; leak testing of the appliance must be conducted according to the manufacturer's instructions. Before placing appliance in operation, always check for gas leaks with soapy water solution.

- DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS

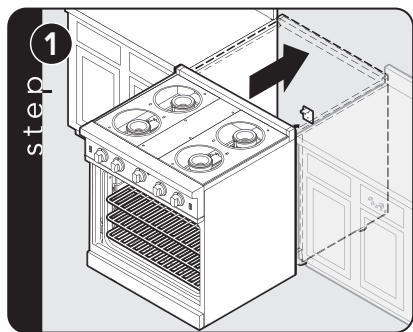
**Note:** Refer to electrical and gas requirements section for proper installation information.



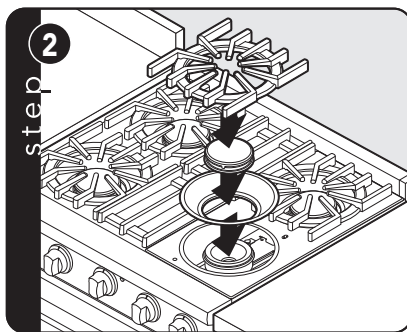
Connect gas and electrical. Before placing appliance in operation, always check for gas leaks. This must be performed by your dealer, a qualified licensed plumber, or gas service company.



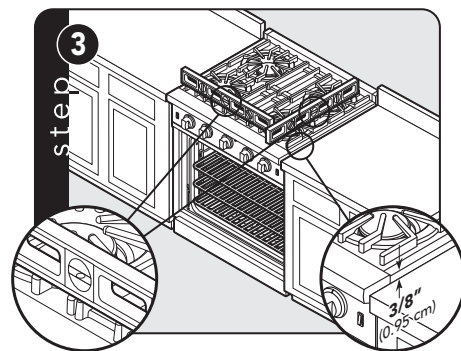
## Final Installation



Slide range into place. Be sure wall anti-tip bracket slides into the anti-tip opening or floor anti-tip hook and bracket are engaged (depending on the one used)

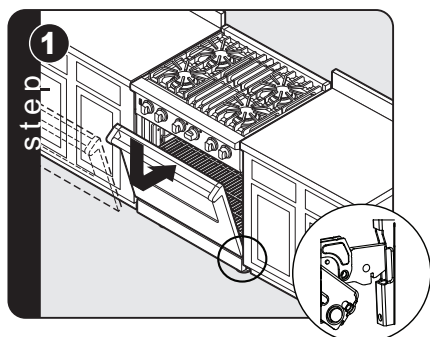


Burner caps and burner bowls are packed in styrofoam top pack with the grates. Place burner bowl in grate support and burner cap on top of burner. Place burner grate over burner cap and on top of grate support.

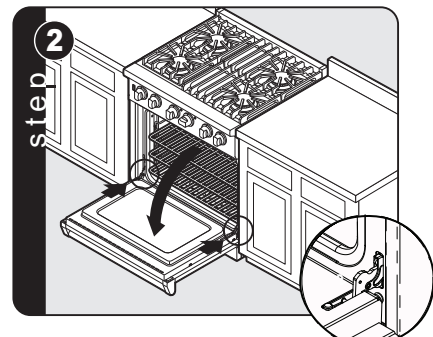


Check that unit is level side to side and front to back. The side trim must be  $\frac{3}{8}$ " (0.95 cm) above countertop. If unit is not level repeat steps 5-7 of "Leveling/Adjustments/Alignment" section.

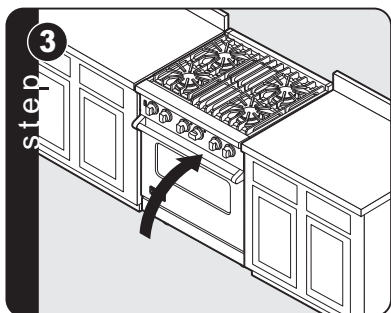
## Door Replacement and Adjustment



Carefully realign door on hinges. Slide in and down.



Open door completely. Fold latches forward until locked in place



Close door



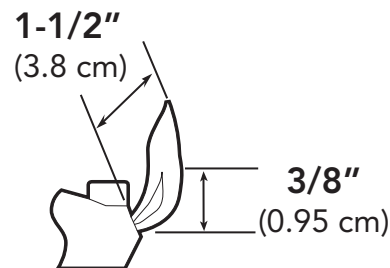
## Final Preparation

All stainless steel body parts should be wiped with hot, soapy water and with a liquid cleaner designed for this material. If buildup occurs, DO NOT use steel wool, abrasive cloths, cleansers, or powders! If it is necessary to scrape stainless steel to remove encrusted materials, soak with hot, wet cloths to loosen the material, then use a wool or nylon scraper. DO NOT use a metal knife, spatula, or any other material tool to scrape stainless steel! Scratches are almost impossible to remove.

## Performance Checklist

A qualified installer should carry out the following checks:

- ☐ Check top burner ignition. See drawing for proper flame height on HI. The low flame should light at every port.
- ☐ Check oven bake function—bake burner on full power.
- ☐ Check Convection bake function—bake and broil burners the same with the convection fan on.
- ☐ Check convection broil function—broil burner at full power with convection fan on.
- ☐ Check convection fan function—convection fan comes on when switch is turned on.



## Service Information

If service is required, call your authorized service agency.

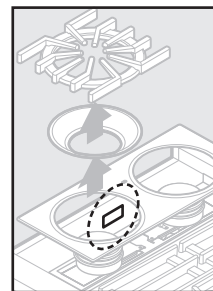
Have the following information readily available:

- Model number
- Serial number
- Date purchased
- Name of dealer from whom purchased

Clearly describe the problem that you are having. If you are unable to obtain the name of an authorized service agency, or if you continue to have service problems, contact 1-888-845-4641, or write to:

**VIKING RANGE, LLC**  
**PREFERRED SERVICE**  
111 Front Street  
Greenwood, Mississippi 38930

Record the information indicated below. You will need it if service is ever required. You will first need to remove the left side surface burner grates, burner bowls and grate supports. The model and serial number for your range can be found on the left hand side wall of the burner box.



Record the following information indicated below. You will need it if service is ever required.

Model no. \_\_\_\_\_

Serial no. \_\_\_\_\_

Date of purchase \_\_\_\_\_

Date installed \_\_\_\_\_

Dealer's name \_\_\_\_\_

Address \_\_\_\_\_

If service requires installation of parts, use only authorized parts to insure protection under the warranty.

**KEEP THIS MANUAL FOR FUTURE REFERENCE.**



**Viking Range, LLC**  
111 Front Street  
Greenwood, Mississippi 38930  
662-4551200

For more product information, call 1-888-845-4641  
or visit our website at [www.vikingrange.com](http://www.vikingrange.com)